#### Generate Collection

L20: Entry 37 of 101

File: DWPI

Jun 20, 2001

DERWENT-ACC-NO: 2001-431345

DERWENT-WEEK: 200146

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TITLE: Bitter liqueur

INVENTOR: ANDREEVA, L V; BURACHEVSKII, I I; CHUROCHKIN, V S; DERENGOVSKAYA, N V; KIRDEEVA, G I; MOROZOVA, S S; NIKOLAEVA, O N; POLYAKOV, V A; POPOVICH, N I;

USTINOVA, E V ; VARENIK, T G ; ZHABSKII, V V

PATENT-ASSIGNEE:

ASSIGNEE

CODE

ETANOL STOCK CO

ETANR

PRIORITY-DATA: 1999RU-0126992 (December 23, 1999)

PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

RU 2169184 C1

June 20, 2001

000

C12G003/06

APPLICATION-DATA:

PUB-NO

APPL-DATE

APPL-NO

DESCRIPTOR

RU 2169184C1

December 23, 1999

1999RU-0126992

INT-CL (IPC): C12 = 3/06

ABSTRACTED-PUB-NO: RU 2169184C

BASIC-ABSTRACT:

NOVELTY - Invention relates to production of bitter <u>liqueur</u> Livenskaya with pepper. Bitter <u>liqueur</u> Livenskaya with pepper has the following components. per 1000 dal: 20 000 red pepper pods for <u>addition into bottles</u>; 30-33 l of red pepper an aqueous-spirituous infusion of 1-st and 2-d pouring; 10-11 l of creeping thyme an aqueous-spirituous infusion of 1-st and 2-d pouring; 7-8 l of Saint- John's-wort an aqueous-spirituous infusion of 1-st and 2-d pouring; 7.5-8.5 l of cherry leaves and <u>branches</u> an aqueous-spirituous infusion of 1-st pouring; 7.5-8.5 l of bird cherry leaves and <u>branches</u> an aqueous-spirituous infusion of 1-st pouring; 34-35 l of 65.8%-th sugar syrup and rectified ethyl alcohol of the highest purity and purified drinking water, the balance, as measured to obtain the proof 40% of ready product. Combination of used components and synergism of their effect gives weakly detectable almond tint at background of pepper taste and aroma in <u>liqueur</u>.

USE - Liqueur and vodka industry.

ADVANTAGE - Improved quality and properties, high organoleptic indices, food and biological value, broadened assortment of bitter liqueurs. 2 tbl

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: BITTER LIQUEUR

DERWENT-CLASS: D16

CPI-CODES: D05-E;

#### Generate Collection

L15: Entry 13 of 66

File: JPAB

Apr 8, 1982

PUB-NO: JP357058874A

DOCUMENT-IDENTIFIER: JP 57058874 A

TITLE: PREPARATION OF BOTTLED DRINK CONTAINING FRUIT

PUBN-DATE: April 8, 1982

INVENTOR-INFORMATION:

NAME

COUNTRY

SUMIYOSHI, TAKUSHI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

SUMIYOSHI TAKUSHI

APPL-NO: JP55132114

APPL-DATE: September 22, 1980

INT-CL (IPC): A23L 2/00

#### ABSTRACT:

PURPOSE: To prepare a nutrious <u>drink</u> having the characteristic flavor and taste of a fruit, and containing various vitamins, by growing a fruit in a <u>bottle</u> until the fruit becomes larger than the size of the <u>bottle</u> neck, separating the grown fruit from the <u>branch</u>, charging a <u>drink</u> such as liquor in the <u>bottle</u> while keeping the fruit therein, and sealing the <u>bottle</u>.

CONSTITUTION: A branch having a small fruit of the initial stage of fruiting, e.g. a lemon fruit, is inserted into a bottle, and the fruit is grown and ripen in the bottle until it becomes larger than the neck of the bottle. The ripe fruit is cut from the branch, and the bottle containing the fruit is charged with liquor such as whisky or other drinks, and sealed.

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#### Generate Collection

L20: Entry 4 of 101

File: JPAB

Feb 23, 1999

PUB-NO: JP411046602A

DOCUMENT-IDENTIFIER: JP 11046602 A

TITLE: FRUIT IN BOTTLE AND ITS PRODUCTION

PUBN-DATE: February 23, 1999

INVENTOR-INFORMATION:

NAME

COUNTRY

MOTODA, HIROSHI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

MOTODA HIROSHI

APPL-NO: JP09220750

APPL-DATE: August 1, 1997

INT-CL (IPC): A01 G 13/02; C12 G 3/04

#### ABSTRACT:

PROBLEM TO BE SOLVED: To contrive to increase the demand for a <u>fruit</u>, by raising the additional value of a <u>fruit</u> such as Momordica Charantia not only for food but also from a different view, as for a <u>fruit</u> in a <u>bottle</u> in <u>which</u> a <u>fruit</u> larger than its mouth is contained in the <u>bottle</u> or a method for producing the <u>fruit</u> in the <u>bottle</u>.

SOLUTION: A <u>fruit</u> 2 having a size to be passed through a mouth part 4 is <u>inserted into</u> a <u>bottle</u> 1 having the mouth part 4 smaller than its barrel part. The <u>fruit</u> 2 is grown in the <u>bottle</u> 1. After the <u>fruit</u> 2 is harvested in a state of the <u>fruit</u> 2 larger than at least the mouth part 4 of the <u>bottle</u> 1, a <u>liquor</u> or another liquid 3 is poured into the bottle 1 and the mouth part 4 is closed to give the objective fruit in the bottle.

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Generate Collection

L15: Entry 11 of 66

File: JPAB

Feb 17, 1987

PUB-NO: JP362036145A

DOCUMENT-IDENTIFIER: JP 62036145 A

TITLE: METHOD FOR PREVENTING DISCOLORATION OF BOTTLED PEAR

PUBN-DATE: February 17, 1987

INVENTOR-INFORMATION:

NAME

COUNTRY

YAMAMOTO, KIMITAKA

ASSIGNEE-INFORMATION:

NAME

COUNTRY

YAMAMOTO KIMITAKA

APPL-NO: JP60176024

APPL-DATE: August 11, 1985

US-CL-CURRENT:  $\frac{426}{262}$  INT-CL (IPC): A23B  $\frac{7}{156}$ 

#### ABSTRACT:

PURPOSE: To prevent the discoloration of a <u>bottled</u> pear and to improve the commercial value of a <u>bottled</u> fruit, by immersing a pear in a mixed liquid obtained by adding potassium pyrosulfate to an alcohol <u>drink</u> at a rate within a specific range.

CONSTITUTION: A <u>bottle</u> C is suspended upside down to a limb B of a pear tree A directing the mouth downward. The pear fruit G grown on a <u>twig</u> F branched from the limb B is <u>inserted</u> together with the <u>twig</u> F into the <u>bottle</u> C from the mouth D directing downward. When the fruit G is ripen, it is separated from the <u>twig</u> F. A mixture produced by adding 0.1&sim;2.5wt% potassium pyrosulfate to an alcoholic <u>drink</u> is poured into the <u>bottle</u> C containing the pear fruit H to immerse the pear in the <u>mixed</u> liquid and the mouth D of the <u>bottle</u> C is sealed.

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#### Generate Collection

L15: Entry 8 of 66

File: JPAB

Jul 23, 1990

PUB-NO: JP402186924A

DOCUMENT-IDENTIFIER: JP 02186924 A

TITLE: BOTTLE CONTAINING FRUIT OR SUCH AND PRODUCTION THEREOF

PUBN-DATE: July 23, 1990

INVENTOR-INFORMATION:

NAME

COUNTRY

TAKAHASHI, TAKAO IIHAMA, TADASHI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

TAKAHASHI TAKAO IIHAMA TADASHI

APPL-NO: JP01004753

APPL-DATE: January 13, 1989

INT-CL (IPC): A01G 13/02; A01G 7/06; A01G 17/00; B65D 85/52

#### **ABSTRACT:**

PURPOSE: To obtain the subject fruit-containing bottle having a commercial value and appreciative value as a novel souvenir and preservable in the bottle as a fruit liquor by putting a fruit or vegetable fruit into a bottle made of glass, etc., and having a mouth diameter smaller than the diameter of the fruit and the cavity diameter larger than the diameter of the mouth.

CONSTITUTION: A young fruit 6 of a fruit tree or vegetable is <u>inserted</u> into the cavity 2 of a transparent, translucent or colored transparent <u>bottle</u> 1 through the mouth 3 during the period after flowering or during the bagging period and ripened in the <u>bottle</u> to obtain a ripe fruit 4. The ripe fruit 4 is separated from the <u>twig</u> in a state held in the hollow part 2 and the <u>bottle</u> 1 is closed with a cap 5 to obtain the objective fruit-containing <u>bottle</u>. A fruit liquor can be prepared by pouring an alcoholic <u>beverage</u> into the <u>fruit-containing bottle</u>.

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6200000

L9: Entry 131 of 135

File: DWPI

Dec 22, 1977

DERWENT-ACC-NO: 1978-A0513A

DERWENT-WEEK: 197801

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TITLE: Two-part bottle for spirits contg. fruit - has halves with joint between secured by screwing or hinge with locking screw

INVENTOR: REYER, E

PATENT-ASSIGNEE:

ASSIGNEE

CODE

REYER E

REYEI

PRIORITY-DATA: 1976DE-2626455 (June 12, 1976)

PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

DE 2626455 A

December 22, 1977

000

INT-CL (IPC): B65D 13/00

ABSTRACTED-PUB-NO: DE 2626455A

BASIC-ABSTRACT:

The two-part <u>bottle</u> comprises a top and a bottom half, secured together by a hinge and a locking screw, and with a joint between them. The <u>bottle</u> can be of cylindrical or barrel shape etc. and as an alternative the halves can screw together, a joint being again fitted between them.

The bottle of partic. for alcoholic drinks containing whole fruits. The design allows the fruit to be inserted before filling with alcohol and without leaving it attached to the brahe, and it can be removed undamaged afterwards.

TITLE-TERMS: TWO PART BOTTLE SPIRIT CONTAIN FRUIT HALVES JOINT SECURE SCREW HINGE LOCK SCREW

DERWENT-CLASS: Q32

09/8879/6

Generate Collection

File: DWPI

STEVE WEINSTEIN PRIMARY EXAMINER 1761

Jul 19, 1994

L9: Entry 88 of 135

DERWENT-ACC-NO: 1994-268673

DERWENT-WEEK: 199433

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TITLE: Prepn. of health-promoting <u>sake</u> with reduced immersion period in alcohol - by drying Japanese pears, ginseng and/or other <u>fruits and plant</u> crude drugs, crushing, steam disinfecting, drying and immersing in alcohol@

PATENT-ASSIGNEE:

ASSIGNEE

CODE

ADAPTOGEN SEIYAKU KK

ADAPN

PRIORITY-DATA: 1992JP-0361391 (December 29, 1992)

PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

JP 06197750 A

July 19, 1994

003

C12G003/04

APPLICATION-DATA:

PUB-NO

APPL-DATE

APPL-NO

DESCRIPTOR

JP 06197750A

December 29, 1992

1992JP-0361391

INT-CL (IPC): A61K 35/78; C12G 3/04

ABSTRACTED-PUB-NO: JP 06197750A

BASIC-ABSTRACT:

Prepn. comprises drying at least one of Japanese pears, ginseng and other <u>fruits and plant</u> crude drugs by hot air or vacuum drying, crushing the dried material coarsely to several mm pieces, disinfecting the crushed material thermally with high-pressure steam, drying the material again and immersing the material in alcohol to elute the extract.

USE/ADVANTAGE - The prodn. period is reduced, esp. the period of immersion of raw materials, from several years to one week.

In an example, a raw material was dried thoroughly from the crude state by hot air drying and crushed coarsely to 2-3 mm pieces. The crushed material was then disinfected thermally with high-pressure steam and deodorised. After re-drying, the material was put in a bag of nonwoven fabric in a specified amt., e.g. a tea bag. The material was then immersed in shochu (Japanese distilled liquor) of an alcohol content of 35% for one week to elute the extract, compared with 7.5-year immersion in conventional methods. The amt. of extract eluted was 1.94 w/v%, compared with 1.35 w/v% for the conventional methods.

CHOSEN-DRAWING: Dwg.0/1

TITLE-TERMS: PREPARATION HEALTH PROMOTE SAKE REDUCE IMMERSE PERIOD ALCOHOL DRY JAPAN PEAR GINSENG FRUIT PLANT CRUDE DRUG CRUSH STEAM DISINFECT DRY IMMERSE ALCOHOL@

DERWENT-CLASS: B04 D16

CPI-CODES: B04-A10; B14-E11; D03-H01T2; D05-B03;

CHEMICAL-CODES:

Generate Collection

L15: Entry 6 of 66

File: JPAB

Feb 27, 1992

PUB-NO: JP404062365A

DOCUMENT-IDENTIFIER: JP 04062365 A

TITLE: ICE BLOCK FOR REFRESHING AND ALCOHOLIC BEVERAGES AND PRODUCTION THEREOF

PUBN-DATE: February 27, 1992

INVENTOR-INFORMATION:

NAME

COUNTRY

MIKAMI, HIROSHI TSUNEYAMA, YASUSHI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

MIKAMI HIROSHI TSUNEYAMA YASUSHI

APPL-NO: JP02172989 APPL-DATE: June 30, 1990

US-CL-CURRENT: <u>62/66</u> INT-CL (IPC): F25C 1/00

#### **ABSTRACT:**

PURPOSE: To give an <u>added</u> value to ice itself, reform a culture of drinking and contribute to a better social life, by disposing a <u>washed</u> and dried edible plant <u>flower</u> or the like in a block of ice.

CONSTITUTION: Edible cherry <u>petals</u> 2 are arranged in an ice block 1 made from drinking water, to stimulate the sense relating to visual appearance, a sense of play, atmosphere, etc., while maintaining the function of cooling refreshing <u>drinks</u>, liquors and the like. To produce the ice block 1, drinking water 6 is poured into a clean, transparent, ice-making vinyl polymer <u>container</u> 3. Then, a cherry blossom 7 washed appropriately (immediately after being <u>picked</u>), rinsed sufficiently, dehydrated and sterilized with alcohol dried in a clean oven is pierced with a pin 4, and is disposed in the <u>container</u> 3. The <u>container</u> 3 is bound up with a rubber band 5 at a binding part 8 thereof, with a part of the pin 4 protruded out of the <u>container</u> 3, and is placed in an icemaker to produce the ice block. Thereafter, the pin 4 is pulled out, to complete the ice block containing the cherry blossom 7.

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**Generate Collection** 

L17: Entry 21 of 63

File: EPAB

Apr 23, 1987

PUB-NO: DE003532160A1

DOCUMENT-IDENTIFIER: DE 3532160 A1

TITLE: Perfume bottle

PUBN-DATE: April 23, 1987

INVENTOR-INFORMATION:

NAME

COUNTRY DΕ RICHTER, CHRISTFRIED

ASSIGNEE-INFORMATION:

COUNTRY NAME

DE KLUEPPEL REGINA

APPL-NO: DE03532160

APPL-DATE: September 10, 1985

PRIORITY-DATA: DE03532160A (September 10, 1985)

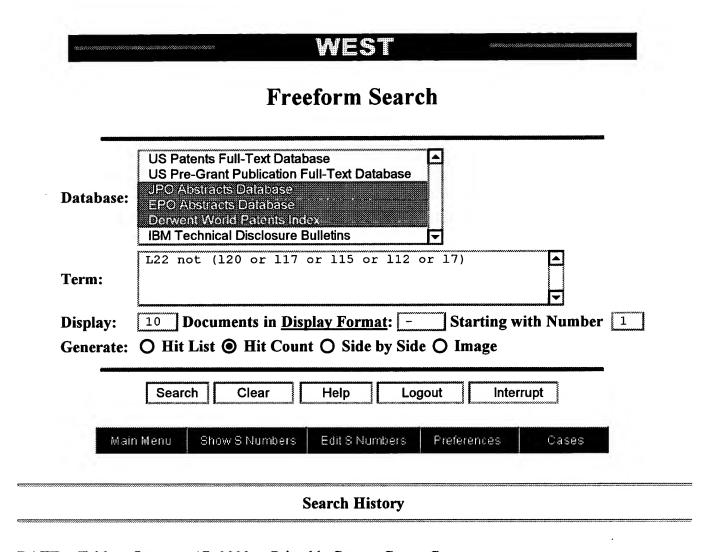
US-CL-CURRENT:  $\frac{222}{42}$ INT-CL (IPC): A45D  $\frac{34}{00}$ ; B65D 23/00; A61K 7/46

EUR-CL (EPC): A45D034/02

#### ABSTRACT:

CHG DATE=19990617 STATUS=O> A perfume bottle consists of at least substantially transparent material, such as glass. <u>In</u> the perfumed liquid (10) located therein, there is a bouquet (4) of cut flowers or a similar <u>flower</u> as a de<u>corative</u> element. The perfume bottle is thus given, on the one hand, an aesthetic, unique appearance; on the other hand, it has surprisingly been established that such bouquets (4), flowers, buds, etc., particularly if they are natural buds, keep virtually unchanged inside the

perfumed liquid for many years, in particular they do not wither or disintegrate.



DATE: Friday, January 17, 2003 Printable Copy Create Case

Set Name	Hit C unt	Set Name result set						
$DB=JPAB,EPAB,DWPI;\ PLUR=NO;\ OP=OR$								
<u>L23</u>	L22 not (120 or 117 or 115 or 112 or 17)	46	<u>L23</u>					
<u>L22</u>	L21 and 12 and 15 and (16 or 114)	58	<u>L22</u>					
<u>L21</u>	vinegar	5697	<u>L21</u>					
<u>L20</u>	L19 not (117 or 115 or 112 or 17)	101	<u>L20</u>					
<u>L19</u>	L18 and 12 and 15 and (16 or 114)	122	<u>L19</u>					
<u>L18</u>	liquor\$1 or liquer\$1 or liqueur\$1	38130	<u>L18</u>					
<u>L17</u>	L16 and 12 and 15 and (16 or 114)	63	<u>L17</u>					
<u>L16</u>	perfume or perfumes	24423	<u>L16</u>					
<u>L15</u>	L14 and 12 and 15 and 113	66	<u>L15</u>					
<u>L14</u>	stalk or stalks or branch or branches or flower or flowers or petal or petals or twig or twigs	168830	<u>L14</u>					
<u>L13</u>	beverage or beverages or drink or drinks	72703	<u>L13</u>					
<u>L12</u>	L11 and 12 and 15 and 16	96	<u>L12</u>					
<u>L11</u>	beer	14447	<u>L11</u>					
<u>L10</u>	beer	14447	<u>L10</u>					
<u>L9</u>	L7 not 18	135	<u>L9</u>					
<u>L8</u>	L7 and rice	16	<u>L8</u>					
<u>L7</u>	L6 and 15 and 12 and 11	151	<u>L7</u>					
<u>L6</u>	fruit or fruits or vegetable\$1 or plant or plants or branch or branches or stalk or ear or ears or flower or flowers or seed or seeds	617881	<u>L6</u>					
<u>L5</u>	L4 or 13	4442300	<u>L5</u>					
<u>L4</u>	in	2947357	<u>L4</u>					
<u>L3</u>	insert\$4 or added or addition	1983254	<u>L3</u>					
<u>L2</u>	bottl\$3 or container\$1 or bag or bags or packag\$4	923417	<u>L2</u>					
DB=DWPI, $EPAB$ , $JPAB$ ; $PLUR=NO$ ; $OP=OR$								
<u>L1</u>	sake or (rice near5 wine) or ((alcohol\$2 or ferment\$5 or brew\$3) near5 (drink or drinks or beverage or beverages))	12822	<u>L1</u>					

### END OF SEARCH HISTORY

Set	Items	Description
S1	16436	SAKE OR WINE(6N)RICE
s2	283535	BOTTL? OR PACKAG\$4 OR CONTAINER?
s3	562187	TWIG? OR BRANCH? OR EAR OR EARS OR STALK OR STALKS
S4	400635	RICE
<b>S</b> 5	1	S1(S)S2(S)S3
S6	241010	BEVERAGE? OR DRINK OR DRINKS
<b>s</b> 7	1272056	ALCOHOL? OR FERMENT? OR BREW?
S8	20	S2(S)S3(S)S6
S9	19	RD (unique items)
S10	338169	FLOWER? OR PETAL?
S11	8061235	PLANT OR PLANTS
S12	1	S2(S)S1(S)S10
S13	42	S2(S)S6(S)S10
S14	33	RD (unique items)
?		-

	WEST			
	Freeform Search			
Database:	US Patents Full-Text Database US Pre-Grant Publication Full-Text Database JP@ Abstracts Database EP@ Abstracts Database Derwent World Patents Index IBM Technical Disclosure Bulletins			
Term:	L7 not 18			
Display: Generate:	Documents in <u>Display Format</u> : Starting with Number 1  O Hit List • Hit Count • Side by Side • Image			
	Search Clear Help Logout Interrupt			
Main	Menu Show S Numbers Edit S Numbers Preferences Cases			
Search History				

DATE: Friday, January 17, 2003 Printable Copy Create Case

Set Name Query side by side			Set Name result set		
DB=JPAB,EPAB,DWPI; PLUR=NO; OP=OR					
<u>L9</u>	L7 not 18	1.35	<u>L9</u>		
<u>L8</u>	L7 and rice	16	<u>L8</u>		
<u>L7</u>	L6 and 15 and 12 and 11	151	<u>L7</u>		
<u>L6</u>	fruit or fruits or vegetable\$1 or plant or plants or branch or branches or stalk or ear or ears or flower or flowers or seed or seeds	617881	<u>L6</u>		
<u>L5</u>	L4 or 13	4442300	<u>L5</u>		
<u>L4</u>	in	2947357	<u>L4</u>		
<u>L3</u>	insert\$4 or added or addition	1983254	<u>L3</u>		
<u>L2</u>	bottl\$3 or container\$1 or bag or bags or packag\$4	923417	<u>L2</u>		
DB=DWPI, $EPAB$ , $JPAB$ ; $PLUR=NO$ ; $OP=OR$					
<u>L1</u>	sake or (rice near5 wine) or ((alcohol\$2 or ferment\$5 or brew\$3) near5 (drink or drinks or beverage or beverages))	12822	<u>L1</u>		

#### **END OF SEARCH HISTORY**